

CLAIMS

1. Method for the preparation of a baked product, said method comprising the step of adding to a
5 dough of said baked product a bread improving composition comprising at least one enzyme with xylanolytic activity selected from the group consisting of glycoside hydrolases Family 8.

2. The method of claim 1, wherein said
10 enzyme hydrolyses with inversion of configuration.

3. The method of claim 1 or 2, wherein that said enzyme is a xylanase obtained from the strain *Pseudoalteromonas haloplanktis*.

4. The method of claim 3, wherein said
15 *Pseudoalteromonas haloplanktis* strain is *Pseudoalteromonas haloplanktis* TAH3a.

5. The method of claim 1 or 2, wherein that said enzyme is a xylanase obtained from the strain *Bacillus halodurans*.

6. The method of claim 5, wherein said
20 *Bacillus halodurans* strain is *Bacillus halodurans* C-125.

7. The method of anyone of the preceding claims, wherein said bread improving composition is added during the mixing of the dough.

8. The method of anyone of the preceding
25 claims, wherein said bread improving composition further comprises another bread-improving agent which is selected from the list consisting of other enzymes, emulsifiers, oxidants, milk powder, fats, sugars, amino
30 acids, salts, proteins (gluten, cellulose binding sites) or a mixture thereof.

9. The method of claim 8, wherein said
other enzyme is selected from the list consisting of
alpha-amylases, beta-amylases, maltogenic amylases,
35 other xylanases, proteases, glucose oxidase, oxido-

reductases, glucanases, cellulases, transglutaminases, isomerases, lipases, phospholipases, pectinases or a mixture thereof.

10. The method of claim 9, wherein said
5 alpha-amylase is an alpha-amylase obtained from *Aspergillus oryzae*.

11. The method of anyone of the preceding claims, wherein said enzyme with xylanolytic activity is present as a cell extract, a cell-free extract or as a
10 purified protein.

12. The method of anyone of the preceding claims, wherein said enzyme with xylanolytic activity is mixed with other ingredients in the form of a dry powder or a granulate, in particular a non-dusting granulate,
15 or in the form of a liquid, preferably with one or more stabilizer(s) such as polyols, sugars, organic acids or sugar alcohols.

13. Baked product obtainable by the method of anyone of the preceding claims.

20 14. The baked product of claim 13, which is an Argentinian bread with an increased width of cut.

15. Method for increasing the loaf volume of a baked product, comprising the step of adding during the mixing of the dough of said baked product, a
25 sufficient amount of an enzyme with xylanolytic activity selected from the group consisting of glycoside hydrolase family 8 xylanases.

16. Method for increasing the loaf volume of a baked product or for increasing the width of cut on
30 the surface of a baked product, comprising the step of adding during the mixing of the dough of said baked product, a sufficient amount an enzyme with xylanolytic activity selected from the group consisting of glycoside hydrolase family 8 xylanases, of a family 8 glycoside
35 hydrolase that hydrolyzes with inversion of configuration and/or of a combination thereof.

17. Bread improver composition for increasing the loaf volume of a baked product or for increasing the width of cut on the surface of a baked product, characterised in that it comprises at least one
5 enzyme with xylanolytic activity selected from the group consisting of glycoside hydrolases Family 8.

18. The bread improver composition of claim 17, wherein said enzyme hydrolyses with inversion of configuration.

10 19. The bread improver composition of claim 17 or 18, wherein that said enzyme is a xylanase obtained from the strain *Pseudoalteromonas haloplanktis*.

20. The bread improver composition of claim 19, wherein said *Pseudoalteromonas haloplanktis*
15 strain is *Pseudoalteromonas haloplanktis* TAH3a.

21. The bread improver composition of claim 17 or 18, wherein that said enzyme is a xylanase obtained from the strain *Bacillus halodurans*.

22. The bread improver composition of
20 claim 21, wherein said *Bacillus halodurans* strain is *Bacillus halodurans* C-125.